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He does not claim that his book contains all a nurse need know, but rather that here is to be found the very least that she can get along with, of chemistry. The relatively short time allowed for teaching the subject in most schools has been noted by the author who has made a point of demonstrating by simple experiments from the start, with a view to attracting the student and arousing a desire to follow the first lessons to the point of intelligent understanding. The book begins with the very familiar process of slaking lime which is used to illustrate the typical and chemical changes possible in elemental substance. Quite naturally the student arrives at the chemical composition of food-stuffs and the chemical processes of digestion. The book concludes with a chapter on chemical urinalyses.

MILK AND MILK PRODUCTS IN THE HOME. By John Michels, B.S.A., M.S. Professor of Dairying and Animal Husbandry in the New York State School of Agriculture, Author and Publisher of *Dairy Farming, Market Dairying and Milk Products; Creamery Butter-making*. Illustrated. Published by the Author, Farmingdale, New York.

The book is dedicated to The Cow in the following words from W. D. Hoard. "The cow is the foster mother of the human race. From the day of the ancient Hindoo to this time have the thoughts of men turned to this kindly and beneficent creature as one of the chief sustaining forces of human life." Students in home economics and housekeepers, whom the author has found lacking in knowledge of the value of milk as a food, are addressed particularly by Professor Michels. Beginning with the chemical analysis of milk he warns his readers that it is not to be judged by its composition alone, as cleanliness and purity must be taken into consideration as well. On account of its highly absorbent quality, milk easily becomes contaminated; for this reason he recommends the use of pasteurized milk, claiming that in this case the dearest is the cheapest. The formulae of various modifications are given, the process for condensed milk is outlined and the various soured beverages. Butter and cheese also receive consideration and the book concludes with an outline of the conditions an inspector should find on every dairy farm.